

BG Anderson hosts his fourth town hall



Brig. Gen. Ronnie Anderson Jr. became JMC's commander in June 2023, and since that time, he's hosted four town halls. The most recent took place on Nov. 6, and two topics of discussion were Enterprise Business Systems – Convergence, and an audit requirement.

EBS-C

EBS-C merges four different enterprise resource planning systems — Army Enterprise Systems Integration Program, General Fund Enterprise Business System, Global Combat Support System - Army, and Logistics Modernization Program — into one logistics and financial system.

The goal is to achieve an initial rollout of EBS-C in FY26, with complete implementation anticipated by 2032, and unlike LMP where ammunition was in the final deployment, this time it's first in line.

Army Audit

The 2024 National Defense Authorization Act reconfirmed the congressional mandate that the Army and other services must achieve an unmodified audit opinion by the end of 2028 or face budgetary funding restrictions by Congress, and each member of JMC's workforce will play a role in ensuring the deadline is met.

LEADERSHIP NOTE

Dear JMC Alumni,

I hope this message finds you well. As we approach the holiday season, I want to remind you that you are always valued as a cherished member of the JMC family, and I also want to encourage you to be proactive about cyber security.

Cyber security is paramount, especially during the holidays when online activity increases. It's crucial to remain vigilant against potential threats. Always ensure your software is up-to-date, use strong and unique passwords, and be cautious of phishing attempts that may come through emails or messages. Remember, it's better to be overly cautious than to risk a security breach.

In the spirit of the holiday season, let's spread joy and kindness, not just in our personal lives but also in our digital interactions. Be mindful of what you share online and always respect the privacy and security of others. Together, we can make this holiday season a safe and happy one for all.

Warm regards,

Ronnie Anderson, Jr.
Brigadier General, USA
Commanding

RETIREE SPOTLIGHT

Melodie Busch

As a high school junior, Busch began working at the Rock Island Arsenal as a laborer inside the Joint Manufacturing and Technology Center through a cooperative program, which was offered at Davenport West.

She held numerous different roles with several organizations at RIA. In 2019, she retired after 40 years as a Civilian employee, and she spent half that time at JMC.

“I miss JMC and the camaraderie,” Busch said. “I intermingled with so many people from the janitor all the way up to a four-star general.”

What advice does Busch have for those who are just beginning their government careers?

“If you have a question, then ask it,” she said. “Reach out to people. If there’s something that you’re interested in don’t think that you can’t do it. Try to achieve it, because it can be done. If you want to switch jobs, there are ample opportunities out there.

“Mentor someone or mentor with someone,” Busch added.

Busch hasn’t fully retired. As a side hustle, she’s a professional dog walker, and for over 45 years, she’s played the role of Mrs. Claus.

“My husband plays Santa,” said Busch, who enjoys collecting Santa related memorabilia and pink Depression glass.

In the warmer months, Busch can be found outdoors tending to a vegetable garden.



It’s Open Season

Open Season is an annual opportunity for individuals to review and adjust their health insurance coverage without needing a qualifying life event. Open Season started on Nov. 1 and concludes on Dec. 9. During this period, individuals can enroll in new plans, switch plans, or modify their existing coverage options.

This event allows individuals to assess and change their health insurance plans, including options under the Federal Employees Health Benefits (FEHB) program and the Federal Employees Dental and Vision Insurance Program (FEDVIP). Open Season is an ideal time to compare different plans and their benefits, utilizing online tools provided by the FEHB program. It’s crucial to evaluate premiums, deductibles, co-pays, and coverage limits when selecting a plan, as costs can vary widely between different options.

To make the most of Open Season, take the opportunity to assess your current health plan and determine if it continues to meet your needs. By researching new options that may offer better coverage or lower costs, and considering anticipated health changes, you can make informed decisions that will positively impact your health and financial security in the coming year.

For more information visit the website for the U.S. Office of Personnel Management (OPM): <https://www.opm.gov/healthcare-insurance/open-season/>

CHAPLAIN’S CORNER *Chaplain (Capt.) Simon Jackson*

The holidays for those hurting

For some, the holiday season is a time of warmth, connection, and celebration. For others, it’s a stark reminder of loss, loneliness, or challenges that have been carried silently.

If this time of year feels heavy, you are not alone. Every member of our community carries their own story, marked by both highs and lows, by moments of strength, and by burdens that may feel too heavy to bear.

This season can be a reminder of what we’ve lost or what remains unresolved. It can also be a reminder that none of us are meant to walk alone. Here at JMC, **you belong** — not because of what you’ve achieved, not despite what you’ve faced, but because of who you are. You matter. Your value is not tied to what you produce or the weight you carry; you are more than your struggles, more than the hard days, more than the pain that sometimes feels all-encompassing. You are seen, respected, and valued.

Let this be a season of reaching out and meeting others with empathy and understanding. It takes courage to let others see your pain, but in doing so, you create the space for compassion and connection. Whether through small gestures, conversations, or simply by standing together, we can transform isolation into belonging.

May you find moments of peace and remember that you matter deeply to this community. Together, we will confront whatever the new year brings, meeting every challenge head-on, lifting one another up, and building a place where hope endures.

Wherever you are, whatever you carry, I stand with you.

Contact Chaplain Jackson at Office: 309-782-3919 or Cell: 309-519-4243

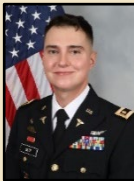
A few health tips for a less complicated holiday season...

1. Protect yourself from the flu! What can I say, of course I'm going to recommend that everyone gets their flu shots. With family, friends, and work-related holiday events on the horizon, it is crucial to prioritize your health and the well-being of others. An annual influenza vaccine is your best defense against the flu and helps reduce the severity of the virus to those who are medically vulnerable. Peak flu season is December to February, so be prepared!

2. What a bummer, the days are getting shorter! Seasonal Affect Disorder (SAD), often called Seasonal Depression, is a real thing. As our exposure to sunlight decreases over the next month, our bodies' internal clocks can sometimes become disrupted. When this happens, we tend to produce more melatonin, making us feel sleepier during the day, and less serotonin, which can cause some individuals to experience depression. How do we combat this? You can use a lightbox, or even better, simply spend more time outside. Move more! Research has demonstrated that exercising for 20-30 minutes three times per week can be as effective as taking an antidepressant. See people! Maintaining active lines of communication with friends, family, and coworkers will help keep you engaged during the darker months of the year.

3. Take care of each other! Not only because it is the holidays, caring for others is a gift that transcends seasons. During the holidays and beyond, small acts of kindness – lending a listening ear, offering a warm meal, a heartfelt gesture towards another human being – can change lives. Compassion always builds connection, reminding us that we are never alone, so embrace every opportunity to uplift others. Love and generosity are the keys to lasting joy!

Lt. Col. Jeffrey Milch,
Command Surgeon



David Nelson
Kenneth Van Sickle
Andrew Witte



Gregory Kwinski
Douglas Morrell
Patrick Ryan
William "Bill" Stoeber

GOOD TO KNOW

DECEMBER KEY DATES

7 – Pearl Harbor Remembrance Day
8 – Feast of the Immaculate Conception
13 – Army National Guard Birthday
24 – Christmas Eve
25 – Christmas
31 – New Year's Eve

Numbers to Know

Thrift Savings Plan

<https://www.tsp.gov/>

877-968-3778

Federal Employees Retirement System

<https://www.opm.gov/retirement-center/fers-information/>

888-767-6738

Army Benefits Center – Civilian

<https://portal.chra.army.mil/abc/>

1-877-276-9287

Social Security Administration

<https://www.ssa.gov/>

1-800-772-1213

CAC Card Issues

309-782-0596

Please feel free to contact us with your contributions, suggestions, or questions.
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IRA contributions to charity

IRA contributions to charity can be a beneficial way to support charitable organizations while also managing your tax liabilities.

Individuals aged 70.5 or older can make Qualified Charitable Distributions from their IRAs, allowing them to transfer up to \$100,000 directly to an eligible charity each year without incurring income tax on the distribution.

To ensure that your donation qualifies as a QCD, keep in mind the following:
Eligible Charities: The donation must be made to a qualified public charity.
No Goods or Services: You must not receive any goods or services in return for your donation.

QCDs can count towards your Required Minimum Distributions, which are mandatory withdrawals from your IRA once you reach a certain age. This can be particularly advantageous if you're looking to reduce your taxable income for the year. Additionally, using QCDs can help you support causes you care about while ensuring that your retirement funds remain intact.

In summary, if you are eligible, making charitable contributions through your IRA can be a smart financial strategy that benefits both you and the charities you support.

Festive bites: Holiday recipes from fellow retirees

"I worked with Gayl Harrison for many years at JMC, and I've made her scalloped pineapple recipe for Thanksgiving, Christmas, and Easter nearly every year. I'm looking forward to making it this Thanksgiving. It's always requested and is great as leftovers. It's like a pineapple bread pudding and is also like a dessert that used to be on Duck City Bistro's menu. Super delicious!

"And - I had my holiday recipe file folder in my car for some reason during the early days of COVID, in fall 2020. I was in a long car line at a COVID testing site one day when I needed to dial into a JMC conference call. I used the back of this recipe hard copy to take a lot of random notes about a JMC GOCO depot during the call (while parked, of course). So those notes remain with me for perpetuity!" — Celia Hadden

SCALLOPED PINEAPPLE

Ingredients

1 can CRUSHED pineapple (do NOT drain juice)
1 ½ sticks of butter (margarine)
3 eggs (slightly beaten)
1 ½ cups sugar
6-8 pieces DRIED bread (tear into pieces after it has dried out)

Instructions

Use a glass baking dish (9 x 9 – regular batch; 13 x 9 – double batch)
Melt butter, stir in sugar, add pineapple, stir in eggs, and add dried bread pieces. If possible, let it set for one to two hours before baking. Bake at 375 degrees for approximately 45 minutes, or until golden brown. Serve hot.

HOT CRAB APPETIZER

Ingredients

1 package crab meat (imitation crab meat works great)
1 package cream cheese (softened)
½ cup chopped bacon
½ cup shredded cheddar cheese
2 t minced garlic
½ t minced onion
½ cup ranch dressing

Instructions

Mix all ingredients together in mixer. Spoon into phyllo cups (premade). Bake at 350 for approximately 12 minutes or until lightly browned on top. Serve warm.

— Submitted by Kelly Gilhooly

MULLED PEAR AND RUM COCKTAIL

Ingredients

2 cups pear juice
1 cup fresh orange juice
1 inch piece of fresh ginger
1 cinnamon stick
2 whole cloves
1 star anise
Cross Keys rum

Instructions

Combine all ingredients besides the rum in a medium saucepan. Bring to a boil and then reduce to low and simmer for 10 minutes. Remove from heat, discard spices, and cool slightly. Stir in rum and divide into four ice-filled glasses.

— Submitted by Lisa Olson

DELICIOUS MASHED POTATOES

Ingredients

5 pounds of potatoes
Half-and-half
1 ½ sticks of butter
Salt and pepper

Instructions

1. Peel five pounds of potatoes or depending on the number of people you are serving.
2. Boil the potatoes in a deep pan covered with water. Add a 2 teaspoon of salt to the water.
3. After cooking about 20-30 minutes, check the potatoes to see if they are totally done; test by pricking the potatoes to see if they are soft; and if they are still hard keep boiling until potatoes are soft.
4. Pour all the water off the potatoes. (I use a food strainer for this step)
5. Add one stick of butter to the potatoes after all the water has been poured off.
6. Start to mix the potatoes with an electric mixer, which helps with whipping the potatoes and to avoid lumpy potatoes. The butter should also be melting by now. You want fluffy mashed potatoes.
7. As the potatoes are being mixed add 1/2 cup of half-and-half. Also add another 1/2 stick of butter.
8. Once the potatoes are mixed and fluffy add salt and pepper to taste. Now, you have fluffy delicious tasting mashed potatoes!

— Submitted by Linda Dothard

BOURBON BALLS

Ingredients

1 box vanilla wafers (finely crushed)
2 cups powdered sugar
3 ½ cups finely chopped pecans (I use a food processor)
½ cup bourbon or rum (Jim Beam Kentucky Straight Bourbon Whiskey or for a smoother taste Crown Royal)
½ cup honey
Roll in: Chocolate sprinkles, hot chocolate powder or powdered sugar

Instructions

Mix bourbon and honey in a bowl; Mix dry ingredients in a separate bowl; Add bourbon mixture to dry ingredients; Make sure consistency is such to make balls; Add more honey and bourbon if too dry; Add more wafers and pecans if too moist; Dough should be moist enough for chocolate sprinkles to stick easily; Put each ball into a mini paper cups; and store in airtight container.

— Submitted by Marcia Perdieu

